Starters

Paneer, dosa, broccoli **28.-**	Paneer sauté, topi dosa, coconut chutney achari vegetable samosa, tandoori parmesan-black pepper broccoli
***Wild sea bream, salmon** **44.-**	Tandoor smoke cloud salmon, semolina crusted wild sea bream, salmon chutney
Prawns medley **39.-**	Grilled curry leaf-tandoori prawns garlic-white wine shrimps « topi dosa » coconut panna cotta
Chicken 2 ways **42.-**	Chicken tikka jelly toast, zafrani murgh spiced consommé
Lamb, samosa, raita **45.-**	Varki raan samosa, sundried tomato-coriander raita boti kabab
***Rasoi platter** **52.-**	Gun powder scallop, mustard chicken tikka red chicken tikka, achari lamb pasanda, crab chutney

*** starter signature of chef Vineet Bathia**

Our meat is sourced from :
Chicken - Switzerland
Lamb - France
Duck - France
Taxes (8%) and service included

Rasoi is part of Vineet Bhatia restaurants, www.vineetbhatia.com

Main courses

***Lobster, broccoli, cocoa 85.-**	Grilled chilli-curry leaf lobster, ginger-broccoli khichdi spiced jus, cocoa powder
Tiger prawns, spelt, wild mushrooms 59.-	Herb marinated prawns, slow cooked organic spelt sesame crusted mushroom tikki, spinach sauce
Line caught seabass, scallop, idli 72.-	Pressed rice crusted sea bass, tandoori chilli scallop idli-pine nut upma, sambar sauce
***Tandoori chicken, blackpepper 51.-**	Chicken with toasted almonds, black peppercorn sauce « open » chicken samosa, white-wild rice
Lamb, carrot, potato 68.-	Lamb chops, purple carrot-cumin, baby carrot spiced potatoes
Filet of duck breast 59.-	Chargrilled duck breast, saffron-upma coconut lime rongi masala

Side dishes

Dum parda biryani–lamb/chicken	49.-
Chicken tikka-dill makhni	28.-
Coconut chilli prawns	28.-
Kashmiri morel lamb rogan josh	30.-
Stir fried vegetables	19.-
Dal makhni	19.-
Saffron rice	16.-
Kachumber raita	16.-
Tandoori bread basket	10.-

*** Signature dish of chef Vineet Bathia**